



Quinta do Couquinho GRANDE RESERVA / Douro / Red / 2017 Controlled Denomination of Origin: DOC – Douro

GRAPE VARIETIES: Under an integrated production system, this Grande Reserva has its origins from old vines in a blend of the best grapes from the region's traditional grape varieties: Touriga Nacional, Touriga Franca and Sousão.

WINEMAKING: The grapes were harvested by hand, at its ideal point of maturation, in order to generate higher aromatic and polyphenol concentrations. After total destemming and gentle crushing, traditional foot treading was followed by fermentation in stainless steel vats, thus allowing the quality constituents present in the skin of very ripe grapes to smoothly pass onto the wine, with slight reassembly and prolonged macerations.

AGEING: After malolactic fermentation, the wine aged for 14 months in new and first year french oak barrels.

BOTTLING: July 2019

TASTING NOTES: The complexity of the blend of old vine varieties gives the wine a complexity that carries us to sensations of cistus and bush with an elegant presence of properly integrated wood. In the mouth it is full, with an elegant finish where wild fruits are present and a very fine finish as a result of high-quality tannins. A wine with an excellent structure, perfect for red meats, sausages and game. A good wine to keep.

ANALYTICAL PARAMETERS:

Alcohol: 15,0 (%v -20°)

pH: 3,76

Total Acidity: 4,9 (g/dm³ tartaric acid)

Volatile Acidity: 0,7 (g/l acetic acid)

Total Sugar: 1,2 g/l

Contains Sulphites

Batch: QCGR17

WINEMAKERS: Victor Rabaçal and João Brito e Cunha

